



STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

INGREDIENTS

PANNA COTTA MIX
LIQUID CREAM 35% FAT
MILK
PASTA AROMATIZZANTE FRAGOLA

g 130-150
g 500
g 500
g 70

PREPARATION

Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps.
Add cold cream (5°C) and mix.
Add JOYPASTE PASTRY STRAWBERRY and mix

STEP 2

INGREDIENTS

FRUTTIDOR ANANAS

To Taste

STEP 3

INGREDIENTS

GRANELLA DI BISCOTTO

To Taste

FINAL COMPOSITION

Pour the mixture in glasses filling them by 1/3 and let them cool in a refrigerator for at least 4 hours.

Place a layer of about 1 centimetre of FRUTTIDOR PINEAPPLE and decorate the surface with CRUMBLE GRANULES or BISCUIT GRANULES.

